



ETONBURY ACADEMY

OPAL COAST

BOULOGNE - FRANCE

Exploring the Delicacies of French Boulangeries!

MRS COOK- HEAD OF HOSPITALITY & CATERING



Year 8 Day Trip to France

As a component of our Year 8 food technology curriculum and to complement MFL lessons, students learning French had the chance to explore local bakeries and the delightful foods they produce during a day trip to France.

We started our day bright and early, making our way to Folkestone – Eurotunnel, and reached Calais by mid-morning. The trip included a hands-on croissant-making experience and a visit to the Sea Life Centre.

First stop was a visit to Boulangerie Romain Magnier – Le Fournil where we observed the traditional process of making baguettes and croissants. Students were thrilled to roll up their sleeves and get involved in the art of French pastry making. Guided by skilled bakers, they learned the delicate process of layering butter and dough to create the perfect flaky texture. The aroma of fresh pastries filled the air, adding to the excitement of the day.

After their culinary adventure, the group headed to Nausicaa, the french Sea Life Centre, where they marvelled at the vibrant marine life. From playful seals to mesmerizing jellyfish, the exhibits were both educational and awe-inspiring.

The trip not only enriched their understanding of French culture and language but also left them with special memories of the day.

"Un croissant – un petit bonheur à chaque bouchée".

